

## English's Set Menu Summer 2019

2 COURSES £23.00 | 3 COURSES £28.00

### STARTERS

3 x rock oysters, mignonette G/F

Chicken liver parfait, pink peppercorn butter, brioche, lemon balm

Calamari, curry, spring onion, chilli, coriander, miso mayonnaise

Niçoise salad, tuna, mixed leaf, anchovies, tomato, olives, fine beans, potato, shallot, eggs G/F

Mussels marinières, shallot, garlic, white wine, cream, parsley G/F

Lobster & prawn croquettes, aioli

### MAIN COURSES

Whole plaice, courgette parmigiana, basil pesto, radish

Fillet of sea bass, fine beans, caponata, rye toast, pine nut, celery frills

6oz Sussex reared rump steak, French fries, rocket, garlic butter / peppercorn sauce G/F

Monkfish tail, aubergine, spring onion, romesco, chervil

Lemon sole fillets, parmesan potato puree, spinach, bacon, oyster mushroom cream G/F

Sussex ale battered fish & chips, cod, mushy peas, tartare sauce\* G/F

\*A 50 pence voluntary, optional donation to the Fishermen's Mission will be added for each portion of fish & chips on your bill



### PUDDINGS

Mango & ginger frangipane tart, almonds, clotted cream, lemon balm

Yoghurt semifreddo, blueberry, peach, dark chocolate, marjoram G/F

Gianduja eclairs, milk chocolate & hazelnut ganache, mascarpone, satsuma

Mille-feuille, lemon curd, Chantilly, meringue, strawberry, mint

Affogato, vanilla ice-cream, coffee G/F

Selection of ices & sorbets G/F

### FOOD ALLERGIES AND INTOLERANCES

G/F is only a guide that indicates recipes that do not contain gluten, all our food is prepared in a kitchen where cross-contamination risks may occur, and our menu descriptions do not contain all ingredients. Full allergen information is available upon request. Please speak to our staff about the ingredients in your meal when placing your order.

A 12.5% discretionary optional service charge will be added to your bill